A boring day off with nothing going on. What to do?
Sigh
I'm bored
I'm at Hawaiian land with my family
It's our day off
but I've got nothing to do!
新米姉妹のふたりごはん
CRAWLS UP
Ayari~
Any plans for today?
No,
not really

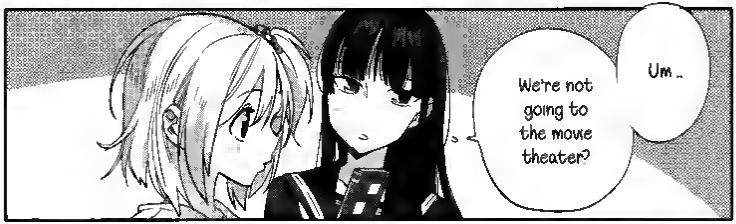
これまでのあらすじ

両親の再婚により突然姉妹となり ふたり暮らしを強いられた女子高生 神東な料理を通して、姉妹として少しだけ距離が近づくのだった。食いしん坊で元気いっぱいのサチ 遠が得意なあやり、幸せな笑顔は美味しい料理から――女子高生のふたり暮らしクッキングストーリー！ サチとあやり。警戒心少なく目つきの悪いあやりに対し勘違いをしてしまうサチだったが、あやりが うまくコミュニケーションが運れずに目つきが怖くなってしまうけど 料

新米姉妹のふたりごはん
Let's have a meal together!
柊ゆたか
Seventh Course - French Fries
DO YOU WANT A DRINK TOO?
A second printing of Volume One is in the works! Thank you for your support!

Collect F-POINTS
F-CARD
Darn...
Oh, someone's rented it already

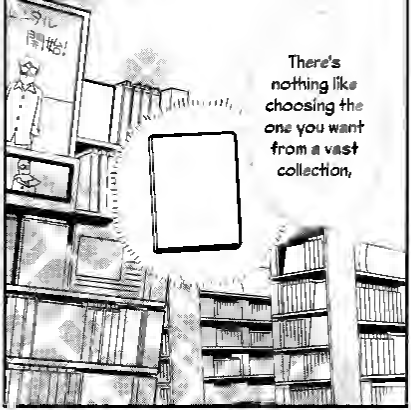
FUTAY
DVD BD Rental
UTAYA
Eri told me
this one was interesting


Um..
We're not going to the movie theater?

It's nice watching movies on the big screen, but...

Fufufu...

having all-you-can-eat snacks,


There's nothing like choosing the one you want from a vast collection,

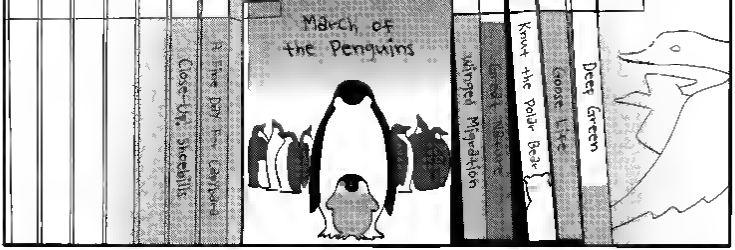
COMFORTABLE
on the sofa at home!
and watching it comfortably

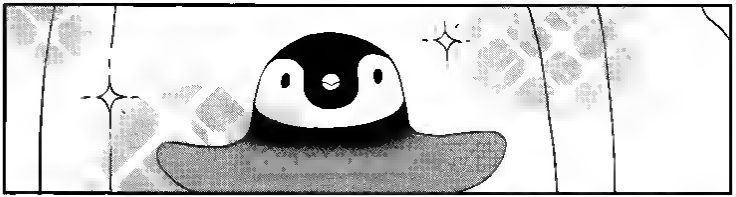
So,
are you in?

Yes!
FLIP
Then
すいっ
Which one do you want to watch?

U-
Um...
I'll go with what you want, Nee-san...
There's just too much...
Whaat.
Let's look for one together, then...

Triple points!
Horror Selection
ADULT
18
?
Action


March of the Penguins
Deep Green
Goose Life
Knut the Polar Bear
Great Nature
Winged Migration
Close-Up Insects
A Fine Day for Gardening



So adorable...
Let's watch this one.
Since it's cute.
Yeah.
FEATURE: ANIMALS ALL OVER!
ホラー

Okay!
FUTATA
Now, I'll prepare the snacks!
First is popcorn!
Oh, chips sound good too.
Nee-san.
I can make french fries!

Yes!
Is this heaven!?
I'll be able to eat Ayari's cooking while watching a movie!?
I want to!
I'll make herb-flavored French fries!
The ingredients are potatoes and bread flour
We're also using canola and olive oil.

Soak them in water to get rid of the excess starch on the surface,
Cut the potatoes into easy-to-eat pieces.
and...
I thought they were flowers.
So you were growing herbs on the veranda.
SNIP

That's rosemary.
This is the smell from when you made that meat dish!
So, these leaves are the ones behind your cooking's aroma.
ほわー
And this was the fish!
That's dill

Dry the wet fries as much as possible,
and cover with bread flour.
ぱふ
ぱふ
もみ
もみ
110
Put the fries in the frying pan
Then on top, place your washed and dried herbs, as well as a garlic clove.

Pour the oil
POP
over it
Huh?
This isn't how I thought frying would look like!
Turn on the stove...
CLICK

I can smell it!
The rising scent of herbs and garlic!
While it's frying, let's take out the sauces.
Okay!
There's sauce aurore,
a refreshing yogurt sauce,
and an avocado dip
Wow, so fancy!

Ooh,
they're golden brown!
Toss well to get rid of the oil,
add salt and pepper to taste, and...
It's complete!
Herb-flavored French fries!!

I...
I want to eat them!
But...
Sofa, check!
Food, check!
Cushions, check!
Blanket for when we get sleepy, check!
Be careful!
I have to wait until we start the movie!
Take a seat, Ayari.
Here.
Okay.
it's perfect!!
Yes,

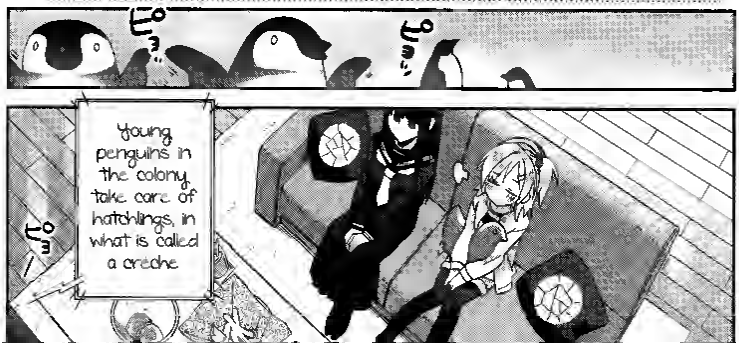
Alright!
Now...
Let's eat those fries!
Yes!!

Wow!
The outside's crispy and the inside's so hot!
And there's the scent of herbs!
Mmm~
The sauce is good too!
Eating piping hot fries in my house
This is bliss...
I can't stop!
CRUNCH
CHOMP
CRUNCH
CHOMP
DIP
...Nee san
Oh.
This is faster than walking for sure.
Tobogganing, where they lie on their stomach and slide across
It's begun.

From where they feed on the coast, the penguins march over 100 kilometers
At last, they arrive at the inland breeding ground
They each look for a partner.
In order to breed the two do a courtship dance
Th-
This is
CHARP

Awkward!!
Ahh!
What should a big sister...

What should a big sister do?


Young penguins in the colony take care of hatchlings, in what is called a creche

The crèche begins moving towards the coast
The growing hatchlings need plenty of food
NODDING OFF
DROP

Mnn

LEANING ON HER, FAST ASLEEP...

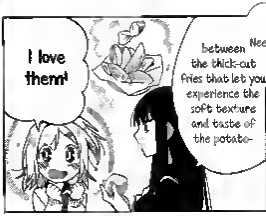
To be continued next issue!

April issue will be out February 27th!

今日のふたりレシピ vol. 7

today's futari recipe

HERB FLAVORED FRENCH FRIES



INGREDIENTS:
THREE POTATOES (IRISH COBBLER OR SIMILAR) HERBS (LIKE ROSEMARY THYME DILL OREGANO) ONE CLOVE OF GARLIC CANOLA OIL (OLIVE OIL OR PEANUT OIL ARE FINE TOO) BREAD FLOUR SALT AND PEPPER

DIRECTIONS:
1 PEEL THE POTATOES AND CUT TO DESIRED SIZE (WE CUT THEM INTO STICKS!)
// SOAK IN WATER FOR 30 MINUTES TO GET RID OF EXCESS STARCH ON THE SURFACE
2 DRY THE POTATOES THOROUGHLY COVER WITH BREAD FLOUR AND PUT IN PAN PLACE THE HERBS AND GARLIC (UNSKINNED) ON TOP
3 POUR OIL ON THE POTATOES UNTIL THEY ARE ABOUT HALF COVERED AND TURN ON THE STOVE LOWER THE HEAT TO MEDIUM WHEN THE OIL STARTS BURBLING FRY FOR 15 MINUTES WHILE FLIPPING THE FRIES OVER WHEN THEY HARDEN
4 PUT FRIES IN STRAINER WHEN THEY REACH DESIRED COLOR (TAKE OUT GARLIC FOR USE IN YOGURT SAUCE.) ADD SALT AND PEPPER TOSS TO MIX EVENLY WITH HERBS AND FRIES POUR ON PLATE TO SERVE

REFRESHING YOGURT SAUCE

INGREDIENTS:
100G SUGAR FREE YOGURT PINCH OF POWDERED GARLIC SKIN (TOO MUCH WILL MAKE IT BITTER) ONE TEASPOON EXTRA VIRGIN OLIVE OIL

DIRECTIONS:
ADD GARLIC POWDER SALT AND PEPPER TO YOGURT AS DESIRED TOP WITH OLIVE OIL.

AVOCADO DIP

INGREDIENTS:
INGREDIENTS ONE AVOCADO MAYONNAISE TABLESPOON OR MORE LEMON JUICE TABLESPOON OR MORE FINELY CHOPPED ONIONS

DIRECTIONS:
MASH AVOCADO AND MIX WITH MAYONNAISE LEMON JUICE AND ONION ADD SALT AND PEPPER AS DESIRED

SAUCE AURORE

DIRECTIONS:
MIX EQUAL AMOUNTS OF KETCHUP AND MAYONNAISE

FRIED POTATOES FRENCH FRIES CHIPS POTATO FRY WHATEVER YOU CALL IT CUTTING POTATOES INTO STICKS AND FRYING THEM MAKES FOR A TASTY DISH THEY'RE EVEN BETTER EATEN FRESHLY FRIED AND PIPING HOT THEIR NAME VARIES BY COUNTRY BUT IN JAPAN WE USUALLY USE FRIED POTATO OR POTATO FRY THEY'RE CALLED FRENCH FRIES IN AMERICA AND CHIPS IN ENGLAND GOING BY THE "FRENCH" YOU MIGHT THINK THEY COME FROM FRANCE BUT THAT'S NOT TRUE, THEIR BIRTHPLACE IS BELGIUM AND THERE THEY ARE CALLED FRIET

RECENTLY NOT JUST FAST FOOD STORES BUT EVEN CONVENIENCE STORES ARE STARTING TO OFFER FRIED POTATOES THEY COME IN DIFFERENT SHAPES DEPENDING ON THE STORE THERE ARE LONG AND THIN SOFT FRIES AND THICKER CRISPY CHIPS THAT SHOW OFF MORE OF THE FLAKY POTATO TEXTURE POTATOES CUT INTO WEDGES AND FRIED WITH THE SKIN ON HAVE THEIR CHARM BUT WHEN CUT INTO SMALLER PIECES AND FRIED THE RESULT IS SO CRUNCHY AND FRAGRANT YOU WON'T BE ABLE TO STOP EATING WHAT'S YOUR FAVORITE TYPE?

THAT'S ONLY THE BEGINNING WHEN IT COMES TO EXPLORING THE POSSIBILITIES OF THE FRIED POTATO THEIR TASTE WILL CHANGE DEPENDING ON WHAT YOU EAT THEM WITH SALT BEING THE MOST COMMON THERE ARE ALSO MANY TYPES OF SEASONINGS YOU CAN PUT INTO YOUR BAG OF FRIES AND SHAKE TO FLAVOR IT KETCHUP AND MAYONNAISE ARE FINE TOO BY THE WAY IN BELGIUM WHERE THEY ORIGINATED FRIES ARE COMMONLY EATEN WITH MAYONNAISE-TYPE SAUCES AYARI MADE SAUCE AURORE WITH KETCHUP AND MAYONNAISE

PRACTICAL!!

★ COOKING MANGA RESEARCHER SUGIMURA KEI'S ★

Futari Gohan

PUTTING ASIDE THE HIGH CALORIE CONTENT OF FRIES THEY DON'T TASTE SO GOOD AFTER COOLING DOWN TRY TO EAT THEM WHILE THEY'RE WARM IF YOU CAN FRY AT HOME YOU CAN MAKE HERB AND GARLIC FLAVORED FRIES LIKE AYARI THEY'RE REALLY GOOD SO GIVE IT A TRY IF YOU'RE A POTATO FAN

FRYING AT HOME IS PRETTY DIFFICULT BUT IF YOU REALLY WANT TO EXPERIENCE FRESHLY FRIED POTATOES, I HAVE A TRICK FOR YOU AT A STORE PLACE AN ORDER FOR "FRIES WITH NO SALT JUST KETCHUP" SINCE STORES USUALLY ADD SALT TO THEIR FRIES THEY'LL MAKE ANOTHER BATCH IF YOU ORDER WITHOUT SALT IT'LL TAKE A WHILE BUT THEN YOU GET TO EAT JUST-FRIED POTATOES. TRY IT OUT!

SUGIMURA KEI | Profile

THE POPULAR COOKING MANGA RESEARCHER BEHIND "SOY SAUCE NOTEBOOK" "WHITE HOT SAKE CLASSROOM" AND MANY OTHER WORKS WILL TALK ABOUT THE COOKING FEATURED IN "SHIMAI SHIMAI NO FUTARI GOHAN" BASED ON HIS OWN EXPERIENCES

Visit ut at yuri-ism.com

Translation: Almond
Typesetting: Nouz
QC: Shinju, Firelily, patamon